



## **Wild Pacific Halibut**

### Flat Out Facts!



Students will learn about wild Pacific halibut by activating their thinking, viewing a video, participating in discussion, completing research, and finally sharing their learning with others.

#### **Subject Levels/ Suggested Grade**

ADST: Food Studies 9

Food Studies 10-12

Culinary Arts 10-12

Written by Holly Johnson, BCAITC Education Specialist 2021-2022

Grade and Subject	Curricular Competencies	Content Connections
ADST: Food Studies 9	<ul style="list-style-type: none"> <li>Evaluate the personal, social, and environmental impacts.</li> <li>Evaluate how the land, natural resources, and culture influence the development and use of tools and technologies.</li> </ul>	<ul style="list-style-type: none"> <li>Health, economic, and environmental factors that influence availability and choice of food in personal, local, and global contexts.</li> </ul>
Food Studies 10	<ul style="list-style-type: none"> <li>Evaluate the influences of land, natural resources, and culture on the development and use of tools and technologies.</li> </ul>	<ul style="list-style-type: none"> <li>Food trends, including nutrition, marketing, and food systems.</li> <li>Simple and complex global food systems and how they affect food choices, including environmental, ethical, economic, and health impacts.</li> </ul>
Food Studies 11	<ul style="list-style-type: none"> <li>Critically evaluate how competing social, ethical, economic, and sustainability considerations impact choices of food products, techniques, and equipment.</li> </ul>	
Food Studies 12	<ul style="list-style-type: none"> <li>Critically evaluate how competing social, ethical, economic, and sustainability considerations impact choices of food products, techniques, and equipment.</li> </ul>	
Culinary Arts 10	<ul style="list-style-type: none"> <li>Explore the impacts of culinary decisions on social, ethical, and sustainability considerations.</li> <li>Evaluate the influences of land, natural resources, and culture on the development and use of culinary ingredients, tools, and technologies.</li> </ul>	<ul style="list-style-type: none"> <li>Food products available locally via agriculture, fishing, and foraging.</li> </ul>
Culinary Arts 11	<ul style="list-style-type: none"> <li>Analyze and evaluate how land, natural resources, and culture influence the development and use of culinary ingredients, tools, and technologies</li> </ul>	<ul style="list-style-type: none"> <li>B.C. agricultural practices.</li> </ul>
Culinary Arts 12	<ul style="list-style-type: none"> <li>Examine and critically evaluate how culinary decisions impact social, ethical, and sustainability considerations.</li> <li>Analyze and evaluate how land, natural resources, and culture influence the development and use of culinary ingredients, tools, and technologies.</li> </ul>	<ul style="list-style-type: none"> <li>Social, economic, and environmental effects of food procurement decisions.</li> </ul>

## Teacher Background

Wild Pacific halibut is one of the largest flatfish. It is harvested by commercial fishermen off the coast of BC, mainly from the northern tip of Vancouver Island all the way to the Alaskan border. Their delectable meat makes this fish popular with consumers. Wild Pacific halibut is a smart seafood choice because it is sustainably managed and harvested. This extremely well managed fishery has been operating commercially in BC since the 1880s, and it continues to be an example for the rest of the world. It is important to halibut fishermen that the halibut resource is sustainable so that they can continue to provide food today and into the future.

Wild seafood fishing has been part of BC's economy and culture for over a century, providing food for Canada and the world. BC's wild seafood is enjoyed here at home, and it is also shipped to 80 different markets around the world. It is the fourth largest primary industry in the province after forestry, mining, and agriculture.

There are four main topic areas regarding the wild Pacific halibut sector that students will focus their learning on. This lesson plan will cover Facts about the Fishery, Managing and Monitoring the Resource, Environmental Footprint and Preparing wild Pacific halibut.

## Materials

- Computer/tablets
- Access to the internet
- [Quizziz link](#)
- [Video link](#) - An Overview of Canada's Wild Pacific Halibut Fishery
- [Wild Pacific Halibut Infographics](#)
- Student handouts:
  - *Wild About Halibut* Graphic Organizer

## Procedure

**Hook:** Have students gather around a laptop/tablet in partners/groups. Launch the quizziz (see instructions below), and have students answer the questions. Remind them that this is to activate their thinking and they won't necessarily know the answers but that they should make an educated guess. Discuss answers and launch into watching the video.

**Video Tour:** Watch: An Overview of Canada's Wild Pacific Halibut Fishery video. Encourage students to raise their hands if they hear the answers to the questions from the quizziz and to then stop the video and discuss.

**After Viewing:** Review the answers to the questions in a discussion format and have them retake the quizziz. Ask students to share one thing they learned.

Show students where to access the infographics online or print them out beforehand. Distribute the *Wild About Halibut Graphic Organizer* and have students complete it by using the information from the infographics.

**Wrap up:** Have students share their graphic organizers with another class (a younger buddy class would be ideal). Have them share what they learned and encourage them to answer questions their buddies might have.

#### QUIZZIZ INSTRUCTIONS

1. Click on link
2. Log in or create an account
3. Reenter the link in the web browser and it will come up on your profile page
4. Choose INSTRUCTOR LED LIVE QUIZ
5. Choose CLASSIC
6. Choose CLASSIC mode
7. Have students follow the links on the screen to launch the quiz and then enter the code to play.

#### Extension Activities

- Learn more about [BC's Commercial Fishing- Wild Seafood Story](#) with BCAITC's GrowBC Map
- Watch more [videos about wild Pacific halibut](#)
- Read about [wild Pacific halibut fishing families](#)
- Cook a [recipe featuring wild Pacific halibut](#)

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